

PROBLEM OF FRESH MEAT PUZZLES VACATIONISTS

Ham and Chicken Become Old Standard in Country Cottages.

MANY RECIPES IN OUTLINE
Boiling, Baking Methods for Preparation of Cured Meats by Famous Culinary Artist—Planning That Helps Being Away Tolerable.

By LORETTO C. LYNCH.

Houses who have left the city and taken an unpretentious little cottage in the country or at the shore for the heated season, are often at a loss to know what to do about getting out the fresh meat of the nearby butcher shop. Often too, the fresh meat obtainable in remote sections may come from the unhealthiest creatures or it may be killed in such a way as to be tough and almost inedible.

The old standby in the country is ham or chicken and the woman who knows how will be able to prepare them in many ways that her family will not tire of them.

Who can think of anything more tempting than a delicious slice of stamping ham and a generous forkful of good bread and cabbage accompanied by a big brown potato? Yet, many women do not know how to cook a ham so as to get the best in it. Here is a good recipe for Boiled Ham.

Scrape and scrub a ham thoroughly, and soak it over night. Next morning, put the ham in a cook pot, cover it with cold water and boil slowly to the boiling point. Boil about ten minutes. Skin and reduce the heat so that the ham simmers for several hours. Roughly estimated, a ham should take about a hour and a half for each pound of its weight. A ten-pound ham should simmer about five hours.

When tender, set aside and let the ham cool in the liquid for an hour or so, then remove the skin, brush over with York egg diluted with a little milk. Sprinkle with sugar and cracker or bread crumbs mixed together, and set in the oven to brown. Serve hot or cold.

Almost all country places have sweet cider. If you can obtain some cider try this:

Ham Baked With Cider

Make ready with the ham as if for boiling. Spread over it a thick paste of flour and water completely encasing the meat. Place the ham in a hot oven. When the paste is cooked, reduce the heat and bake about four hours. When the ham has been cooking over three hours, make a small hole in the paste and pour in a cup of hot cider. In France champagne or flat white wine is used. Repeat a couple of times if necessary. When tender remove the skin. Brush over with York egg as before, sprinkle with sugar and crumbs, and bake till a golden brown. For variety stick several cloves into the ham at regular intervals before placing it in the oven a few minutes.

Often only an old hen is available from the barnyard. Prepare it and cover with boiling water, to which a quarter of a cup of vinegar has been added. Cover and simmer for several hours, allowing about half an hour for each pound of weight. Never allow the fowl to come to a boil during these hours of simmering. Long, slow cooking at a temperature below the boiling point in acidulated water will tenderize Lemon juice may be substituted for vinegar. When cooled, this bird will make delicious croquettes.

All measurements are taken level and a standard half-pint measuring cup is used.

Chicken Croquettes.

One-half cup butter, or oil, 1 cup flour, 1 cup milk, 1 cup cream, 1 cup water in which chicken was cooked, 1/2 small onion, grated, 1/2 teaspoon ground nutmeg, 1/2 teaspoon lemon juice, yolks, 2 eggs, 3 cups chopped cooked ham, and 1 teaspoon salt; paprika to taste.

In a saucepan, rub together butter and flour. Add milk and chicken water and seasonings. Cook, stirring constantly until the sauce boils. Add chicken and slightly beaten egg yolks. Mix thoroughly and set aside in a shallow dish to cool. Shape into desired forms. Dip into slightly beaten whites of the eggs, then into fine crumbs and fry a few at a time, in deep, smoking hot fat. Drain on soft paper and serve with nicely seasoned garden peas.

Ham may be used in place of the chicken. Salt in this case may be omitted. Spaghetti with tomato sauce might be served with ham croquettes.

Bits of left over chicken and ham may be combined with cooked potatoes, seasoned and browned on the top pan. Succotash is delicious served with this.

If you plan a bit, you will not miss your fresh meat, and when you return to the city you will appreciate it just so much more for having been without it during the summer months.

CLIFTON FORGE

Special to The Times-Dispatch.—CLIFTON FORGE, VA., August 3.—Mrs. M. H. Lewis and son are visiting relatives in Portsmouth, Va.

Mrs. E. H. Marshall is spending a week in Washington visiting her daughter.

Mrs. Daniel D. Marshall, of Richmond, is the guest of Mrs. J. A. Francis on Verge Street.

Miss Helen Chancor, of Washington, is the guest of friends in this city.

Professor and Mrs. J. Miller, accompanied by Mrs. R. L. Glover and Miss Maxine Glover, are on an extended visit to Michigan and Wisconsin.

Miss Margaret Furr, of Fairfax County, who has been visiting relatives here, has gone to Waynesboro.

Mr. and Mrs. R. H. Cabeal are visiting Mr. Cabeal's sister, Mrs. W. W. Zimmerman.

Misses Angie and Cornelia Sites, who have been here as the guests of relatives, are now visiting in Lewisburg, W. Va. Their home is in Harrisonburg, Va.

Mrs. W. P. Huntley, after a visit here to relatives, has returned to her home in Ashland, Ky.

Mr. and Mrs. John R. Payne are on a motor trip to Gettysburg.

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